



# Dan Lewinsky & Ilana Cooper

## Caterers

*This brother and sister-in-law duo from Dan the Man want your wedding feast to be delicious*

**Dan:** I've always had a passion for cooking – as a kid, I made my own school lunches! When I moved from South Africa to Australia in 2000, I met my wife, Bec. We didn't know many people in Sydney, but we loved entertaining. We'd go out and meet amazing people, then have them over for big dinner parties. That's how Dan the Man started.

**Ilana:** I was living in Belgium and working in branding. My education is

in public health, though, and I'm all about using food as a way to wellness. I came back to Sydney for Dan and Bec's wedding and was looking for something to do. Bec suggested I help Dan out with the catering business, and here we are...

**D:** The first wedding we did was for a French-Canadian couple. They were so

relaxed and let us do our thing. We came up with a French-Canadian menu where everything had a cool twist. That's what we love – being unique and memorable.

**D:** We're not into sending out a list of canapés to choose from – we want to create something vibrant and new.

The first thing we do is ask each couple about the wedding. Where is it? What time of year? There are so many details to sort before you ask "beef or lamb?"

**I:** There've been so many changes to the catering scene. These days, couples aren't as happy to walk into a venue and just take whatever package is offered. That "alternate drop" style of food is still around, but there's more choice now. We're doing a lot of family-style meals, where guests share big platters. Food envy is inevitable!

**D:** The bride and groom are our most obvious clients, but the whole wedding party are our clients, too. You want all the guests to be happy and satisfied. After all, there's nothing worse than going home from a wedding hungry.

**I:** We've done everything from a pizza oven on a polo field to a big Indian banquet. We love being innovative and creating something special just for that couple. The end result is totally satisfying – seeing people eat our food with a smile on their faces is the best feeling ever.

**D:** We don't have a signature dish, because things change so often. But we *do* have dishes that we really love, quite intensely, for a while. Right now, it's all about porchetta. We do a mean porchetta!

**I:** Then there are all our bite-sized desserts. People go nuts for them!

Things like espresso-soaked prunes, mini Eton messes, little chocolate tarts, tiny lemon curd tarts – people can eat them while they're dancing and chatting. As the desserts are so nice and small, the guests can enjoy trying a bit of everything. And that's *exactly* what great wedding food should be about.

### EXPERT TIP!

"We take allergies very seriously here, so always tell your caterer if a guest is allergic or intolerant to any ingredient. They shouldn't have to compromise on taste!"

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